Programmed After-school Recreation for Kids!

NOVEMBER 2021

MONTEREY NEWSLETTER

Dates to Remember

- Sunday, Nov. 7: Daylight savings time ends; turn clocks back one hour.
- Wednesday, Nov. 24 Friday, Nov. 26: No school or P.A.R.K.

Jokes of the Month

- **Q.** What is the cutest season? **A.** Awwwtumn!
- **Q.** What is a scarecrow's favorite fruit? **A.** Straw-berries
- **Q.** What do you get if you drop a pumpkin? **A.** Squash!

Crafts

- Didi will show us how to make turkey wreaths, Indian corn and Popsicle stick reindeer.
- Cassandra will help us make a coffee filter turkey and a thankful pie.

National Days to Celebrate

Saturday, Nov. 6: National Play Outside Day

Ideas: Go for a hike in a nature park or create a scavenger hunt with things you can find while taking a walk around your neighborhood.

Saturday, Nov. 13: World Kindness Day

Ideas: Donate unused toys/clothes to charity bins or write a letter to someone about how important they are to you.

Friday, Nov. 19:

National Play Monopoly Day

Idea: Have a family game night! Pop popcorn or order food and have fun.

Friday, Nov. 26:

National Day of Listening

Ideas: Ask a grandparent to share a story about their past or listen to a book.

Tuesday, Nov. 30: National Day of Giving

Ideas: Go through the pantry or shop at a grocery and donate food to a local food pantry or pay for someone's order behind you in line.

Recipes of the Month: Fall Shepherd's Pie

Ingredients:

- · 4 sweet potatoes
- 1 russet potato
- 2 lbs. ground turkey
- 3 ribs celery, diced
- 1 small onion, diced
- 2 carrots, diced
- 6 tablespoons butter (¾ stick)
- 2 tablespoons flour
- 1 box chicken stock
- 1 bag frozen corn
- 1 bag cranberries
- 1 pinch cinnamon
- 1 pinch allspice
- 1 cup milk

Directions:

- 1. Roast potatoes in the oven at 350°F until tender.
- 2. Meanwhile, start the turkey layer. Brown the meat, then remove it from the pan.
- 3. Cook the celery, onions and carrots. Add 2 tablespoons butter, then whisk in the flour. Let cook for a few minutes, stirring constantly.
- 4. Add the cooked meat back into the pan, then add the stock and bring to a boil. Lower the heat and simmer for about 10 minutes.
- 5. Once the potatoes are tender, mash them in a bowl with milk and 4 tablespoons butter.
- 6. Mix in the cinnamon and allspice.
- 7. Add the turkey mixture to the bottom of a casserole dish.
- 8. Next, mix together the corn and cranberries and add them on top of the turkey.
- 9. Finally, add the mashed sweet potatoes to the top and bake at 350°F for about a half hour.
- 10. Once potatoes on top get bubbly and start to brown, remove from oven. Allow to sit for 10 minutes before serving.



MONTEREY



For absences, call 614-571-9622

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MONDAY		TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Team Ball Fitness Club Turkey Hats	1	• Ant Tag • Homework & Reading • Paper Bag Turkeys	• Guard the Castle • Fitness Club • Turkey Wreaths	What Time is it Mr. Wolf? Homework & Reading Turkey Cracker Snacks	Army Dodgeball Fitness Club Craft Makeup Day
Roadkill Homework & Reading Sponge Paint Turkey	8	• Poison • Fitness Club • Coffee Filter Turkey	Dog Catcher Homework & Reading Cone Turkey	• Sheepherder • Fitness Club • Watercolor Feather Turkey	• Hot & Cold Ball • Homework & Reading • Craft Makeup Day
 Swamp Ball Fitness Club TP Roll Turkey P.A.R.K. PAYMENT DUE 	15	Capture the Scarecrow Homework & Reading Indian Corn	• Refrigerator Tag • Fitness Club • Fork Painted Turkey	Partner TagHomework & ReadingDing Dong Turkey	Thanksgiving Lot Fitness Club Craft Makeup Day
Turkey in the GrassHomework & ReadingThankful Pie	22	Turkey Trot TagFitness ClubEdible Thanksgiving Story	NO SCHOOL OR P.A.R.K.	NO SCHOOL OR P.A.R.K.	26 NO SCHOOL OR P.A.R.K.
Behind Enemy LinesFitness ClubPom-pom Ornament	29	Traitor BallHomework & ReadingPopsicle Stick Reindeers			